Product Specification



The food information supplied by Thomas Ridley Podservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied, guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully reset the product held prior to using or consuming any such products. For absolute on the case of the product held prior to using or consuming any such products.

Date Issued: Nov 23

Product Name: Great Taste Made Simple Mayo

Manufacturing Address: 34 Jubilee Road, Newtownards, Co Down BT23 4YH

Email: QA@richsauces.com

Out of Hours Contact: Neil Todd (Operations Manager)-07586110787

<u>Ingredient Declaration:</u> Rapeseed Oil (60%), Water, Spirit Vinegar, Modified Starch, Sugar, Salt, Stabiliser: Xanthan Gum,

Flavouring, Preservative: Potassium Sorbate, Colour: Carotene, Antioxidant: Calcium Disodium EDTA.

Product Description:	Nutritional Information		Country of Origin
Flavour: Creamy mayonnaise	Typical Value per 100g		United Kingdom
Energy 2286kJ/556kcal Ambie		Storage Instructions for 1 litre Ambient product, refrigerate once opened,	
Colour: Off white	Fat	60g	use within 8 weeks and within best before
	of which saturates	4.5g	date.
Texture: Thick & Creamy	Carbohydrate	3.5g	Shelf Life
	of which sugars	1.5g	12 months from date of manufacture.
Odour: Vinegar	Protein	0.0g	
	Salt	1.2g	

Allergen Information

Suitable For:		Handled on Site			
Gluten Free	Yes	Cereals (containing Gluten)	Yes	Fish	Yes
Vegans	Yes	Eggs	Yes	Mustard	Yes
J		Soybeans	Yes	Sesame	Yes
Vegetarians	Yes	Milk	Yes	Sulphur Dioxide	Yes
Halal	Not certified.	Peanuts	No	Lupin	No
Kosher	Not certified.	Nuts	No	Molluscs	No
		Celery	Yes	Crustaceans	No

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Microbial Standards and Foreign Body Detection

Foreign Body	Microbiological Standards:	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place Incoming Oil Filtered Powder Sieves in Place Metal Detection 2.5mm Ferrous 2.5mm Non-Ferrous 3.5mm Stainless Steel	Total Viable Count (cfu/g) Enterobacteriaceae (cfu/g) Yeasts & Moulds (cfu/g) Salmonella (in 25g)	<1,000 <100 <100 not detected	>100,000 >1,000 >1000 detected

Final Product Information

Pack Size: 6 x 1 litre Θ	1 Litre Container Dimensions	Container & Lid Material:	
Product code: RSMAY1X6	Height: 231.0mm Length: 83.4mm	Polypropylene	
		1 Litre Lid Colour	
Inner Barcode: 5060051295638 Pallet Dimensions			
	1200 x 1000mm Standard Pallet	Black	
Outer Barcode: 15060051295635			
	Pallet Configurations		
Product pH: 3.65-3.85	28 X 5 high = 140 per pallet		

Ink Coding Best Before information is printed on the bottle, BB DD/MM/YY and time.

<u>Legislation</u> This product complies with all the statutory and regulatory requirements applicable to its manufacture.

Specification Completed: 24/11/23.